



UMI OMAKASE

TAKEAWAY & DELIVERY MENU



Welcome to Umi Omakase.
With us, you are about to experience a memorable Omakase represent
by our chef , Takahiro Shiga.

Our ingredients are air flown directly from Toyosu Market, bringing you
only the freshest and finest quality from all over Japan. Please savor the
deep and complex flavour of our Japanese Traditional omakase.
Enjoy!

おまかせ海へようこそ 職人 志賀隆浩の創る思い出に残るおまかせ料理を
お楽しみ下さい。当店では日本全国から食材が集まる豊洲市場から新鮮で
最高級の食材を選びマレーシアに直送して居ります。日本の手間の掛かっ
た伝統的なおまかせ料理をご賞味下さい。



Nigiri Sushi

7 pcs of Sushi & 6 pcs of Hosomaki

RM 238

10 pcs of Sushi & 4 pcs of Futomaki

RM 318

14 pcs of Sushi & 4 pcs of Negitoro Futomaki

RM 398

18 pcs of Sushi & 6 pcs of Hosomaki

RM 468

*Maguro Kingdom Futomaki



Sushi Roll (4 pcs)

Kani Foie Gras with Negitoro Futomaki

RM 158

Maguro Kingdom Futomaki

RM 168

Engawa Foie Gras Futomaki

RM 138

Negitoro Takuan Futomaki

RM 98

Botan Ebi Foie Gras Futomaki

RM 158

Miyazaki A5 Waygu Premium Futomaki

RM 198



*Engawa Don with Negitoro & Salmo Roe

Don Buri

Anago Don with Foie Gras

RM 198

Engawa Don with Negitoro & Salmon Roe

RM 188

Chop Fatty Tuna with Botan Ebi & Salmon Roe

RM 218

Unagi and Engawa Don

RM 188

Premium Chirashi Don

RM 308

*Premium Bara Chirashi with Foie Gras



Don Buri

Botan Ebi with Foie Gras Ikura Don

RM 218

Waygu Don

RM 298

Premium Bara Chirashi with Foie Gras

RM 268

Uni Don Serve with Cooked Abalone & Salmon Roe

RM 358



Umi Premium Bento

YUKI 雪

Zuwai Kani, Uni, Caviar, Akami, Otoro, Chutoro
with sushi rice below, Negitoro Futomaki with Ikura
& 6 pcs of Chef Selection Sushi

RM 820

YUME 夢

Zuwai Kani, Uni, Caviar, Foie Gras, Ikura, Akami, Otoro,
Chutoro, Unagi & Engawa with sushi rice below

RM 800

HANA 花

Unagi, Engawa, Foie Gras, Caviar,
Kampyo Hosho Maki with sushi rice below,
5 kinds of Seasonal Sashimi & 7 pcs of Chef Selection Sushi

RM 700



Umi Premium Bento

BERU 鈴

Unagi, Awabi, Uni, Caviar, Akami, Engawa, Ikura
with sushi rice below

RM 550

TAKE 竹

Uni, Caviar, Akami, Engawa, Ikura with sushi rice below
& 5 pcs Chef Selection Sushi

RM 480

KYURYO 薪

Unagi, Uni, Caviar, Zuwai Kani, Ikura with sushi rice below,
3 pcs Kampyo Hosho Maki & 3 pcs Chef Selection Sushi

RM 400



*Minatsuki

Design Your Own Omakase

(All Set Come with Sushi Rice & Sushi Nori)

MIYABI 雅

Uni, Fatty Tuna, Engawa & Ikura with Zuwai Kani,
Kyuri, Takuan and Kampyo

RM 680

HANABI 花火

Uni, Fatty Tuna, Engawa, Ikura, Botan Ebi & Shiromi with
Zuwai Kani, Kyuri, Takuan and Kampyo

RM 820

MINATSUKI 水無月

Uni, Fatty Tuna, Engawa, Ikura, Botan Ebi, Shiromi, Hotate &
Chopped Fatty Tuna with Zuwai Kani, Kyuri, Takuan and Kampyo

RM 920

SHISHO 師匠

30gm of Kaluga Caviar, Summer Truffle Carpaccio & 30gm Foie Gras

RM 520



Matsuri Sushi Moriawase

KASSAI 喝彩

3 pcs Sushi (each) of Fatty Tuna, Hotate, Seasonal White Fish, Sea Eel, Engawa, Uni & 4 pcs of Fotomaki

RM 580

CHOJU 長寿

3 pcs Sushi (each) of Fatty Tuna, Seasonal White Fish, Sea Eel, Engawa, Uni, Ikura & Grilled Marinated Cod Fish

RM 640

SAICHO 彩蝶

3 pcs Sushi (each) of Fatty Tuna, 2 kinds of Seasonal White Fish, Sea Eel, Engawa, Uni, Ikura, & Chopped Fatty Tuna

RM 730

Add on

Sushi Nori (20pcs)

RM 20

Sushi Rice

RM 28

Foie Gras

RM 120



Ryugin Three Tier Bento

Appetizer

Tamago Yaki, Anago Yahata Maki, Ebi Caviar, Ichimatsu, Kamu Roast, Awabi Umani, Yaki Karasumi, Kuri Kanroni, Chimaki Sushi, Tako Chakou Ni, Satoimo Fukume Ni, Nankin Ni, Ume Ninjin, Shiitake Nishime & Kogushi Uni Yaki

A Choice of Two

- 1) Premium Hokkaido Don
- 2) Chef Selection Premium Sashimi
- 3) Unagi Engawa Ikura Don
- 4) Chef Selection Premium Sushi
- 5) Premium Bara Chirashi
- 6) A5 Miyazaki Waygu Foie Gras Don

Dessert

Jyo Nama Kashi (Kiku), Jyo Nama Kashi (Tsubaki), Age Manjyu (Red Bean), Age Manjyu (Sweet Potato), Custard Mochi, Kyohou & Musk Melon

RM 1,680



UMI OMAKASE

Ala Carte

Japan Awabi with Caviar	RM 108
Zuwai Kani Miso Soup	RM 48
Grilled Amber Jack Coller	RM 78
Grilled Unagi	RM 88
Grilled Miso Marinated Cod Fish	RM 98
Grilled Miyazaki A5 Wagyu	RM 238

Sashimi (5pcs Each)

Otoro -Fatty Tuna	RM 298
Chutoro -Medium Fatty Tuna	RM 248
Akami -Lean Tuna	RM 188
Botan Ebi -Spot Shrimp	RM 238
Hokkaido Hotate -Hokkaido Scallop	RM 178
Aburi Engawa -Torched Flounderfin	RM 178
Monga Ika -Squid	RM 118
Tai -Japan Seabream	RM 138
Ikura -Salmon Roe (50 gram)	Seasonal Price
Hokkaido Bafun Uni -Hokkaido Bafun Sea Urchin (50 gram)	Seasonal Price
Hokkaido Bafun Uni -Hokkaido Bafun Sea Urchin (1 Tray)	Seasonal Price

Dessert

KANMI 甘味	RM 178
Age Manjyu -Red Bean	RM 30
Age Manjyu -Sweet Potato	RM 40
Sasa Custard Mochi (2pcs)	RM 28
Wagashi	RM 50

All prices exclude government taxes and service charge 10%



UMI OMAKASE

Drinks Menu

JYUNMAI DAIGINJYO

純米大吟醸

720ML 1800ML

BORN CHOGIN
梵 超吟

1590

DASSAI 23
獺祭 23

820

1680

ZAKU KAIZAN ITTEKISUI
作 かいざん一滴水

720

DASSAI 39
獺祭 39

480

980

SHUHO CHO-KARAKUCHI
秀鳳 超辛口

580

IWA 5
いわい 5

2380

TOYOBIJIN ICHIBANMATOI
東洋美人 一番纏

980

TOYOBIJIN TOKUGIN AIYAMA
東洋美人 特吟 愛山

1080

TATENOKAWA SHURYU
楯野川 主流

580

TATENOKAWA 33
楯野川 三十三

580

JYUNMAI GINJYO

純米吟醸

720ML 1800ML

BORN TOKISHIRAZU
梵

420

880

KAMOGURA GEN ENJYUKU
独楽蔵 玄 円熟

420

880

YAMAMOTO BLUE
山本 ブルー

550

TAKIJIMAN
瀧自慢

460

850

JYUNMAI

純米

720ML 1800ML

BLEND 001 (500ML)
ブレンド 001

1480

BENTEN MUSUME KOSHU
辨天娘 古酒

580

MUTSU-HASSEN
八仙

580

TOKUBETSU JYUNMAI

特別純米

720ML 1800ML

KOZAEMON
小左衛門

450

KOMAGURA MUNOUYAKU
独楽蔵 無農薬

420

SHUHO
秀鳳

420

790

WHISKY

ウイスキー

BOTTLE

SUNTORY YAMAZAKI 12 YEARS
サントリー山崎 12年

2680

SUNTORY HIBIKI
サントリー響

1880

SUNTORY YAMAZAKI
サントリー山崎

1880

NIKKA TAKETSURU
ニッカ 竹鶴

2180

FRUIT SAKE

果実酒

BOTTLE

BENI KIKUSUI UMESHU
紅菊水 梅酒

380

KISHU YUZU UMESU
紀州柚子 梅酒

380

TSURUUME YUZU SHU
鶴梅 柚子酒

360



UMI OMAKASE

CHAMPAGNE

シャンパン

BOTTLE

KRUG VINTAGE

2880

DOM PERIGNON

1880

LOUIS ROEDERER

3680

SPADE ACE

6280

SHOCHU (720ml)

焼酎

BOTTLE

IICHIKO SPECIAL (MUGI)

いいちこスペシャル (麦)

560

TMONOHOUZAN (IMO)

富乃宝山 (芋)

420

TANTAKATAN (SHISO)

鍛高譚 (しそ)

420

ASAHI KOKUTO

朝日 (黒糖)

420

BEER

ビール

BOTTLE

ASAHI

アサヒ

25